

Re-opening Food Establishment Checklist



- ☐ Adequate supply of hot water
- ☐ Flush water lines at all faucets
- ☐ Ensure food supplies are wholesome
- ☐ Clean/sanitize all food contact surfaces, including ice machines
- ☐ Ensure you have all supplies for hand washing and sanitizing in both the food establishment and restrooms
 - ☐ Soap
 - ☐ Paper towels
 - ☐ Sanitizer and appropriate testing strips
 - ☐ Toilet paper
 - ☐ Non-latex gloves
- ☐ All equipment is operational (cold holding, hot holding, cooking, etc.)
 - ☐ Cold holding equipment is holding less than 41°F
 - ☐ Hot holding equipment is holding greater than 135°F



Working with our community
to ensure a safe and healthy environment

